

# WINE WITH FOOD

The New American Revolution

by Catherine Fredman

**T**he best place to explore this

new world is in a restaurant that specializes in changing ingredients and tastes, the gastronomic articles of faith are being rewritten. Nowhere is this more apparent than in the old rules of matching wine and food. Why? Don't be too sure. Nowadays the answer is "not necessarily."

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new world is in a restaurant that specializes in matching wine and food. Fortunately, there are lots of options. The following is a brief overview of restaurants across the United States that focus on food and wine matching. The selection begins with one of the most well-known and most famous wine and food matching methods, such as pairing regional wines and foods and hosting banquets that honor specific wineries. The paradigm of restaurants that



pair food and drink in *Ciq d'Or* in New York City (5 Mitchell Place, 212-526-3694). It was owner Philippe Nussietz's dream to open a restaurant that would reflect the wine and food of the world, creating a new concept of wine and food pairing. The wine and food pairing is not just a gimmick, it is a serious business. The wine and food pairing is not just a gimmick, it is a serious business. The wine and food pairing is not just a gimmick, it is a serious business.

The restaurant featuring *American cuisine* that is most comparable to *Ciq d'Or* in San Francisco is *Golden Gate* in San Francisco (415-398-1120). Since 1970, *Golden Gate* provides an atmosphere of California wines, a resource for wine to advantage at such special events as a dinner in honor of a particular winery. *John Ash and Company* (4300 Barnes Rd., Santa Rosa, CA 95707-527-2687) located being in the heart of the Sonoma Valley, has given its customers a unique experience. *Sonoma Valley*, *Charming St. John*, and *Kernwood*. Such feeling does not come cheap; it's about \$40 per person.

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generally lists at least three hours. A salad of glazed sweetbreads with mushrooms might be served down with a piece of meat. The food is not just a gimmick, it is a serious business. The food is not just a gimmick, it is a serious business. The food is not just a gimmick, it is a serious business.

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On a narrow but smaller but still noteworthy scale, the *South Street Cafe* in Dallas (3003 South St., 214-421-2700) offers four American wines by the glass at \$1.99 each, accompanied by the owner's menu special. On Thursdays, Fridays, and Saturdays, *South Street Cafe* goes one step further by serving a vintage by the glass—and a glass of 1974 Heitz Martha Vineyard Cabernet would gladly even deep-fried



Among the restaurants that offer wine and food pairing is *John Ash and Company* (opposite page) in the Sonoma Valley. *Sonoma Valley*